Tandoor flatbread with sesame

Serves 6

Ingredients

7.5 g	Active dry yeast ½ tbsp
750 g	Water 3¾ glass
1 kg	Wheat flour 9½ glass
20 g	Salt 1 tbsp
25 g	Sesame seed 2¾ tbsp
27.4 g	Olive oil 2 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Dissolve the yeast in 100 ml of the water.
2. Mix the flour and salt in a bowl and make a well in the middle. Pour in the yeast water, add 550 ml more water and knead.
3. Cover the dough with a cloth and leave it to rise in a warm place for 1-2 hours.
   1 h
4. Combine the sesame with one dessert spoon of the flour, then add 100 ml water and the olive oil and work it into a loose paste.
5. Divide the risen dough into balls.
6. On a board, spread each ball by hand, without sprinkling flour, to a round 15 cm across and 1.5 cm thick.
7. Light a fire in the tandoor; once its stones turn white, rake the embers to the centre.
8. Wrap a thick cloth around your arm and wet your hands. Brush the sesame paste on each bread and stick it in the tandoor.
9. Once they are all stuck on, take out those cooked underneath; you may brown the pale ones over the embers. Serve hot.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/tandir-ekmegi-sivas-asirlik